

TARGET

BAKERY TARGET

Concentrate improver made from malted cereal flour, enzymes and ascorbic acid, perfect to make bread, pizza, focaccia, breadsticks and pastry leavened products (croissant, brioches, krapfens). TARGET will help you out by balancing up the differences in elasticity of different types of flours one can use. It allows higher flexibility in the handling of leavening time and provides better resistance to unexpected temperature variations. It will lend end products great volume, despite mechanical stress and vibrations, along with consistent soft-colored tint and long-lasting fragrance and freshness.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01090039

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Glutenhaltiges

Cross-contaminations



Soja



Senf

INFO

Beschreibung

Enzymverbesserer in Pulverform für Hefeteig, Brot, Grissini, Hefengebäck, Pizza, Focaccia und Hefeprodukte.

Denomination

Halbfertigprodukt.

Directions for use

irca
GROUP

Extraordinary
made simple.

Verwendungsmenge 0,7-1,5 kg TARGET pro 100 kg Mehl.
TARGET kann zu Direktteigen, Vorteigen oder lang fermentierten Teigen hinzugefügt werden.
TARGET ermöglicht die Herstellung von hellen Endprodukten.



**Extraordinary
made simple.**